THE GENESEE FARMER.

Vol. V. **ROCHESTER, DECEMBER 12, 1835.** **No. 50.**

Published by Luther Tucker.

TERMS.—The Farmer is published every Saturday, making an annual volume of 416 pages, to which is added a Title-page and Index, at the low price of $2,50, or $2,00 if payment is made at the time of subscribing.

☞ All subscribers must commence with the volume, Jan. 1, or with the half volume, July 1. No subscription taken for less than six months.

THE GENESEE FARMER.

SATURDAY, DEC. 12, 1835.

On Lime as a Manure.

The value of lime as a manure appears to have been known in the time of the Romans. Sir Humphrey Davy was successful in explaining some of its modes of action, and diffused much light on the subject; yet there was one important point that remained concealed from his view: we mean its agency in neutralizing *acid soils.* For the demonstration of this fact we are indebted to the Editor of the Farmer's Register, in Virginia.

We are not aware that lime has been much employed as a manure, in the Genesee Country, the parlicular nature of the soil in most of the districts, as well as the newness of the fields,not requiring it so much as some other parts of the state. One of our friends in Seneca county however, has used it to great advantage. One lot of sandy ground, was very liberally dressed with manure from the stable, while another lot received about half the quantity and a hundred bushels of lime to the acre; and under very similar treatment, the latter is now in twice as good heart as the former. The difference between them however, will not stop here. The first lot will soon return to its original condition; but the other will retain for a long time much of the nutriment it has acquired, and the lime will act beneficially for ages. In short, the former lot remains unaltered in its texture, while the composition of the latter is permanently changed and improved.

When soils favorable to the growth of sorrel receive manure from the stable, a part of the nutriment is counteracted by the *acid* in the ground, which acts as a *poison;* and for this reason the author of the "Essay on Calcareous Manures" lays it down as a principle, that "Land *naturally poor* is not capable of being enriched by *putrescent* manures." He says, "If poor natural soils cannot be *durably* or profitably improved by putrescent manures, this truth should not only be known, but be kept constantly in view, by every farmer who can hope to improve with success. Yet it is a remarkable fact, that the difference in the capacities of soils for receiving improvement, has not attracted the attention of scientific farmers; and the doctrine has no direct and positive support from the author of any treatise on Agriculture, English or American, that I have been able to consult. On the contrary,it seems to be considered by all of them, that to collect and apply as much vegetable and animal manure as possible, is sufficient to ensure profit to every farmer, and fertility to every soil. They do not tell us that numerous exceptions to that rule will be found; and that many soils of apparent good texture, if not incapable of being enriched from the barn-yard, would at least cause more loss than clear profit, by being improved from that source.———

"Why should not all our woodland be highly enriched by the hundreds or thousands of crops of leaves which have successively fallen and rotted there? Notwithstanding this vegetable manuring, which infinitely exceeds all that the industry and patience of man can possibly equal, most of our woodland remains poor; and this one fact (which at least is indisputable) ought to satisfy all of the impossibility of enriching such soils by *putrescent* manures only. Some few acres may be highly improved by receiving all the manure derived from the offal of the whole farm—and entire farms in the neighborhood of towns, may be kept rich by *continually applying* large quantities of purchased manures. But *no where can a farm be found, which has been improved beyond its original fertility by means of the vegetable resources of its own arable fields.*"

As soils of an excelient quality can be artificially prepared by an admixture of different earths, so any common soil may be improved and permanently altered by simple additions. The *heavy* loam may be made *sandy,* and the *blowing* sand may be *fixed* by the addition of clay. In the same manner, the poorest soil may acquire a *new constitution* by large, or often repeated, applications of lime. It then will become permanently fertile.

"On some part of most farms touching tide-water," says our author, "either muscle or oyster shells are found mixed with the soil. Oyster shells are confined to the lands on salt water, where they are very abundant, and sometimes extend through large fields. Higher up the river, muscle shells only are to be seen thus deposited by nature, and they decrease as we approach the falls of the river. The proportion of shelly land in the countries highest on tide-water, is very small; but the small extent of these spots does not prevent,but rather aids the investigation of the peculiar qualities of such soils. Spots of shelly land, not exceeding a few acres in extent, could not well have been cultivated differently from the [rest] of the fields of which they formed parts; and therefore they can be better compared with the worse soils under like treatment. *Every acre of shelly land is or has been, remarkable for its richness, and still more for its durability.* There are few farmers among us who have not heard described tracts of shelly soil on Nansemond and York Rivers, which are celebrated for their long resistance of the most exhausting system of tillage, and which *still remain fertile,* notwithstanding all the injury which they must have sustained from their severe treatment. We are told that on some of these lands, corn has been raised every successive year, without any help from manure, for a longer time than the owners could remember, or could be informed of, correctly. But without relying on any such remarkable cases, there can be no doubt but that every acre of our shelly land has been at least as much tilled, and as little manured, as any in the country; and that *it is still the richest and most valuable of all our old cleared land.*"

Instance of Ingenuity & Order.

The maxim, that "nothing is worth doing that is not worth doing well," was well illustrated in the life of the late Eli Whitney, whose buildings, machinery, and contrivance of every kind, were models of ingenuity and simplicity, utility and neatness combined. This attention to excellence was not confined to the establishment which principally occupied his care, but extended to every thing about him even to the most common things. "His barn," says Prof. Silliman, "was a model of convenience, and even of taste and beauty, and contains many accommodations not usually found in such establishments. It was visited and examined by the late President Monroe, during his excursion through the Eastern States in 1816. It is perfectly characteristic of Mr. Whitney that his attention was directed even to the mangers for the cattle, and to their fastenings. The latter are so contrived, by means of a small weight at the end of the halter, that the animal could always move his head with facility, but could not draw out the rope so as to become entangled in it, nor could he easily waste his hay. The fastenings of the doors, as well as all the other appendages and accommodations, are equally ingenious."

On Oiling Locks and Latches.

Some months had passed over since the lock on our front door had begun to require more than an ordinary effort of the fingers to urge the bolt backwards or forwards; and the iron latch of another door had refused to rise without the assistance of the hand, or a slam that seemed to shake the side of the house. It is therefore with some satisfaction that we can announce that these evils no longer exist. Both the bolt and the latch move so smoothly that it is a real pleasure to put them in motion. Now what do you suppose, gentle readers, produced these extraordinary changes? One touch of an oiled feather.

Large Vegetables.

Extract of a letter, dated Marshall, Calhoun county, Michigan, Nov. 23, 1835:

"The Hon. J. E. Crary raised in his garden this season, a Com. Porter squash, which weighed when pulled 75 lbs. Mr. J. D. Pierce showed me yesterday a ruta buta, which weighed 20 lbs.—another that he pulled some time since I weighed at 13 lbs. I have raised this season an onion that measured 15 3-4 inches in circumference—3 or 4 that measured 14 5-8 inches—and a large number that went 12 to 14 inches. So much for Oak Openings."

Ornamenial Plants.

The following notices of ornamental plants have been chiefly, not entirely, *selected* from the last number of the (Boston) Horticultural Register. The parts quoted, are from the pen of J.

E. Teschemacher, one of the Editors of that work.

Campanula erinus. "Annual, and a most delightful plant, of humble yet elegant growth, with simple blue flowers."

Campanula punctata. A perennial from Siberia. It has "a large flower, not a very pure white, but the inside is dotted with beautiful crimson spots."

Verbena aubletia and V. venosa. "Very pretty and desirable, remaining in blossom until the frost. These are neat growing plants, and never grow straggling and unsightly like many others, from whose beauty this fault is a great drawback."

Madia splendens. "A handsome, yellow, annual flower, with dark spots in the center, and agreeable fragrance. This is a late introduction into the garden where it certainly merits room. It is one of the Compositæ tribe, Syngenesia of Linnæus."

Clarkia elegans. This is a later introduction than *C. pulchella;* "and when grown in pots protected from the rough winds, it is a very showy plant; but it is almost too brittle and tender for complete exposure."

Malope trifida and M. grandiflora. "The first is a pretty flower, but it is completely eclipsed by the size, color, and beautiful satiny polish of the blossom of [*M.*] *grandiflora.* It begins to flower early in summer, and lasts until destroyed by the frost, of which it will stand a considerable degree."

Nicotiana nana and N. repanda. The former is a native of the Rocky Mountains. According to Loudon it is three inches high, "with a large, spreading, fine white flower, opening in the dusk of the evening, when the departing light sheds a lustre on its color. [*N.*] *repanda* is the species cultivated in Cuba for the finest quality of Cigars. It is much more lofty [2 feet high] and elegant than [*N.*] *nana.* The flower is also white, but the back is tinged with a delicate purple. We admire both very much." Both are annuals.

Salvia angustifolia. "This beautiful [species] is a native of dry, mountainous situations in the cooler districts of Mexico. It requires a light soil, and protection during winter. The whole flower is a beautiful deep azure blue, the spikes tolerably dense, and the lower lip broad and spreading. It is a plant of elegant growth."

Gama Grass.

Having seen and published so much in favor of this Grass, from the Southern papers, we were anxious to hear the opinion of those who had tried it at the north; and accordingly addressed a friend who had received some of the seed. In answer to our inquiry, he says:—"I have but little information to give. I have one *seedling* which is a good plant, but which has not exhibited any of the remarkable properties for which this grass is famous. It stands, however, on a *hard subsoil;* and I cannot therefore consider the experiment a fair one. I am inclining to the belief, however, that the burning suns of the South are essential to its success." The Hon. John Lowell, in the American Gardener's Magazine, expresses the opinion that it will prove useless at the north.

From the Farmer and Gardener.

The Spirit of Improvement Abroad!

We have received within the last few days, from a distinguished agriculturist in the state of Pennsylvania, a letter in which we are highly gratified to find, that the people of that state are awakening to a lively sense of the importance of improving their stock of cattle generally. And in this they evince not only their patriotism but their good sense and sagacity. Our correspondent says:

"Since I last wrote to you, my fields have been depopulated. My Short Horns are nearly gone. Farmers from our *Key-stone* state are becoming alive to the value of farm stocks of improved kinds, and apply to me from every part of the state for stock. One writes to me for a bull—another for cows full or part bred—another for sheep—another for pigs—another for horses of blood—and last, but not least, I have several applications for the White turkeys and Westphalian geese. Every animal I had for sale, with the exception of two or three, are gone *at my own prices.*"

The letter also informs us that he had sold his favorite cow for $300—a large price; but not too large for the splendid animal in question, which, without doubt, is one of the finest cows ever raised in this or any other country. This is extravagant praise, it may be thought, but not an iota more than is merited by her *extraordinary* excellence. The interest of her purchase money is but $18 a year, and we think we can say in perfect safety, that she would, in butter and milk, at *our market prices,* nett a sum equal to the interest of $3000, besides yielding a calf annually, which would be worth from $100 to $200, at twelve months old. This seems to invite a comparative statement between a common cow of the country, and this or any other *prime* animal of the improved Short Horn Durham. We will assume that this cow gives 6 gallons of milk per day, we know that she yields from 16 to 20 lbs. of butter per week, when fresh, and we will therefore take the average—and assume that the common cow will give 3 gallons of milk and make 6 lbs. of butter. Which very few of them ever reach. These are the results when both animals are fresh in milk—say for 2 months, and for the balance of the *milking* year, say 9 months, allowing 1 month for each cow to be dry; immediately preceding their calving, we will assume that each will fall off, after the first 2 months, in their yield 33⅓ per cent. From these premises we make out the following statement:

YIELD

Of the Short Horn Durham above named, as follows, viz:

18 lbs. of butter per week, 8½ weeks, 153 lbs. at 25 cts.	$38 25
6 gallons skimmed milk per day, during the above time, 60 days=1440 qts. at 3 cts. per quart,	43 20
Balance of the milking year, say 39½ weeks, 12 lbs. of butter per week=475 lbs. (⅓ being deducted from the rate of the previous product) at 25 cts. per lb.	118 75
Balance of the milking year, (⅓ yield being deducted) say 275 days, at 4 gallons per day=1100 gallons, or 4400 quarts skimmed milk, at 3 cts. per qt.	132 00
Calf at the lowest assumed price,	100 00
	$432 20

DEDUCT

For feed of the above animal 365 days at 25 cts. per day,	$91 25
For interest on her first cost, say $300, at 6 per cent. per annum,	18 00
	$109 25
Profit on the Short Horn Durham per annum,	$322 95

YIELD

Of a Common Cow, as follows:

6 lbs. of butter per week, 8½ weeks, 51 lbs. at 25 cts.	$12 75
3 gallons skimmed milk per day, during the above term, 60 days=770 qts. at 3 cts. per quart,	23 10
Balance of the milking year, say 39½ weeks, 4 lbs of butter per week (⅓ being deducted from the rate of previous product)=148 lbs. at 25 cts. per lb.	37 00
Balance of the milking year, (⅓ yield being deducted) say 275 days, at 2 gallons per pay=550 gals. or 2200 qts. at 3 cts. per quart,	66 00
Calf,	6 00
	$144 85

DEDUCT

For interest on her first cost, say $30,	$1 80
For feed 365 days, at 25 cts. per day,	91 25
	$93 05
Profit on a common cow,	$51 80

RECAPITULATION.

Profit on the above Short Horn Durham,	$322 95
Profit on the common cow,	51 80
Clear profit in favor of the Short Horn Durham,	$271 15

If the above presents any thing like an approximation to an estimate of the yield of the above cow, and we believe that it is a fair representation, and for the following reasons:—1st, because her yield in butter when fresh is the *ascertained average product,* and we think that we have not carried the period of her freshness beyond the proper terminating point—2dly, because we think the *deduction* of *one-third* during the balance of the milking year is a liberal one—and 3dly, because we believe that a cow which is competent to yield 20 lbs. of butter per week, will on a moderate calculation give 6 gallons of milk per day when fresh—and lastly, we believe that a cow if properly fed with rich succulent food, may be so kept upon her milk as not to decrease more than 33⅓ per cent. on an average, during the remainder of the *milking year.* If then we have given any thing like an approximation to an estimate, we think we should not hesitate upon the necessity of improving the native breeds of stock. We are aware that it is not a very fair way of stating a proposition to take an extreme case, and we admit that it is one, for the cow in question is a most extraordiary animal—we are aware, too, that deep milkers of this character are few, very few, in number; but then, we only hold it up to show what *improvement* is capable of doing with the cow kind, and how insensible the farmer is to his interest, who neglects to avail himself of the march of science in his own peculiar walks.

Cinnamon Fields of Ceylon.

"*August* 31.—Our morning was, as usual on a first arrival, taken up by visits; in the afternoon we drove in Sir E. Barnes' sociable, through the far famed cinnamon gardens, which covered upwards of 17,000 acres of land on the coast, the largest of which are near Colombo. The plant thrives best in a poor, sandy soil in a damp atmosphere; it grows wild in the woods to the size of a large apple tree, but when cultivated, is never allowed to grow more than ten or twelve feet in height, each plant standing separate. The leaf is something like that of the laurel in shape, but of a lighter color; when it first shoots out is red, and changes gradually to green. It is now out of blossom, but I am told that the flower is white, and appears when in full blossom to cover the garden. After hearing so much of the spicy gales from this Island, I was much disappointed at not being able to discover any scent, at least from the plants, in passing through the gardens; there is a very fragant smelling flower growing under them, which at first led us into the belief that we smelt the cinnamon, but we were soon undeceived. On pulling off a leaf or twig you perceive the spicy odor very strong, but I was surprised to hear that the flower had little or none. As cinnamon forms the only considerable export of Ceylon, it is of course preserved with

great care; by the old Dutch law, the penalty for cutting a branch was no less than the loss of a hand; at present a fine expiates the same offence. The neighborhood of Colombo is particularly favorable to its growth, being well sheltered, with a high equable temperature; and as showers fell frequently, though a whole day's heavy rain is uncommon, the ground is never parched." —*Bishop Heber.*

From the Cultivator.

Experiments.—In our farming operations of the past season, we have made some experiments rather out of the ordinary routine of practice, the result of which we here state, for the benefit and admonition of others.

1. We drilled in half a pound of ruta baga seed between the rows in a field of corn, after the last dressing. On harvesting the corn, about the 13th Sept., but a few drawn plants of the ruta baga were found. The corn stood well and stout, 3 by 2½ feet, and pumpkins vines covered the surface. The turneps did not fail for want of nourishment in the soil, but from the absence of heat, light and air, to elaborate this food, and to produce a natural development of the plants.

2. We drilled buckwheat between rows of China beans. We lost more in the bean crop than we gained in the buckwheat. The beans did not mature and ripen well.

3. We sowed half a pound of Aberdeen turnep seed, broadcast, upon half an acre of corn after the last hoeing. The corn having been replanted, and yet thin, from the devastations of the worm, was not cut up till about the 25th of Sept. On the 10th Nov. we gathered 70 bushels of good turneps, many small ones being left, the crop not having been thinned.

4. Manured 100 rods, or five eighths of an acre, of one year ley, from which the clover had been mown the last of June, ploughed, harrowed, and drilled in a pound of ruta baga seed, on the 4th July. The after culture consisted of two dressings, with cultivator and hoe, at the first of which the plants were thinned to 8 or 10 inches in the drill. The crop was taken up the 18th Nov., and the product was 350 bushels. The ground and crop were measured. The seed was drilled in by a bungler, who made the drills too distant, after four feet. At regular intervals of 2½ feet the product would have been at least 100 bushels more. This practice is not new, nor is the produt great; but the result is given to show the profit of the *root* culture. The expense of curing the clover, of 12 loads manure, and of cultivating, harvesting and securing tne turneps for winter, I estimate at $18. The product of the 100 rods may be put down as follows:

1 ton clover hay,	$15 00
350 bushels ruta baga, at 1s. 6d.	65 62½
Tops, say	1 00
	81 62½
Deduct charges,	18 00
Profits,	$63 62½

5. We burnt a strip of wheat stubble, first scattering upon it some light straw, sowed upon it the seed of the white turnep, and harrowed it in thoroughly, the 4th August. The plants were thinned with the hoe, and we gathered a fair crop of handsome table turneps.

6. We mixed pumpkin seed profusely with our seed corn. Where the corn stood well, the pumpkins were tolerably productive; where worms thinned it they grew in great abundance. We gathered from seven acres more than forty cart loads. With these, our small potatoes, and refuse apples, boiled together, and soft corn, we have put fourteen porkers in good condition for the barrel, and have enough in store to keep them thriving till the middle of December. We thus expect to make 3,000 lbs. of pork from the refuse matters, which every farm may be made to produce, and which are not marketable commodities. We put down the saving in these matters as a prominent item in the profits of a farm.

Yield of Carrots.—Mr. Wilson, of the Albany Nursery, sowed last spring a piece of ground 111 feet in length, and 39 broad, with carrots, in drills 18 inches apart. The product was 6,321 pounds, topped and freed from dirt. This is at the rate of about 31 tons, or 1,030 bushels, of 60 pounds each bushel, per acre. The ground was first trench ploughed, then well dunged, and ploughed again; unleached ashes were then spread upon the ground at the rate of fifty bushels the acre, the ground well harrowed and the seed sown. The plants were thinned to six inches. Mr. Wilson thinks it would increase the crop, to sow in drills at two feet, and that in this case the crop might be cleaned principally with the cultivator, particularly with Van Burgen's.

Carrots are fine food for all farm stock, and are particularly beneficial to horses, and are considered to be worth for this purpose as much per bushel as oats. At three shillings per bushel, a thousand bushels would be worth $375,00. They are worth at least half this for any kind of farm stock, which would make them still a *very* valuable crop.

The Sap of Plants.—It is a received opinion among the unlearned, and even some of the learned, that all the sap of trees descends to the roots in autumn, and remains there till the genial influence of spring causes it again to ascend. This is disproved by numberless facts which come under our own observation. "Not only do plants," says Chaptal, "prepare all the juices which are essential to vegetation, and to the formation of fruits; but after having fulfilled those functions, they continue to extract, from the earth and air, the principles of their nourishment; *these they elaborate and deposit between the bark and wood, to serve for their first aliment on the return of spring, till the development of the leaves, and the excitement of the roots by heat, can provide for their nourishment by the absorption of foreign substances.*" The volume and fluidity of this elaborated sap are diminished, in winter, by the absence of heat and by evaporation.

We gave in our last a communication from Mr. Burrows, detailing the uncommon fertility produced by the wool tags and other refuse of a woolen factory. We have another remarkable fact to narrate, in corroboration of Mr. B.'s statements. Mr. Hubbard, of Middletown, Conn., informs us, that he cut *fifteen tons* of hay from three acres of land, at one cropping, which had been brought to this state of fertility, from a low condition, by the sweepings of his woolen factory. Bets having been made by his neighbors on the amount of the crop, the whole was accurately weighed. Mr. H.'s profit at this time may be estimated at $100 per acre—a handsome return for Yankee industry. Chaptal pronounces this manure the most valuable than can be employed.

Apple Pomace.—On a late visit to the town of Marlborough, in Ulster county, we found that the Mess. Hallocks, very intelligent and extensive farmers, and withal great cider manufacturers, were husbanding their apple pomace with great care, and feeding it to their milch cows. They begin with small feeds of it, and find that it adds greatly to the quantum of milk. The Mess. Hallocks manufacture their refuse pippins into cider separately, and if the liquor does not retain the peculiar flavor of the fruit, it gives a rich and racy liquor, which commands the first price in market. When we practice making cider from a single species of fruit, and that species affording a rich must, we shall treble or quadruple the value of this product of the farm.

This town of Marlborough, by the bye, has undergone, and is undergoing important changes in the productiveness of her lands. Thirty years ago, when we first knew it, it was one of the poorest towns in the country; its agricultural products were trivial, and its wood-drawing population had much ado to make their ends and means meet. It now verifies the remark that we have often made, that where nature has done least, industry and skill are the most active, and most successful, in maintaining good habits and good morals. There is no stimulant so salutary as the habit of depending on one's own exertions. Farmers in fertile districts, like the sons of wealthy parents, seem to be content with the bounties which Providence has allotted to them, without heeding or profiting from the improvements which art or industry are every where making around them. The common schools of Connecticut, since the state has provided bountifully for their support, are said to be rapidly declining in character: the people *lean* upon the state—they neglect their own interests and duties, from a reckless hope that others will perform for them what they can only properly do for themselves. Fifty years ago the fertile flats in several of the towns of Ulster, exhibited patterns of profitable husbandry and of tidy neatness and comfort. But the sons have been living upon the fame of their fathers. Their lands have deteriorated under old exhausting practices—and they have been virtually standing still, while around them, where nature has been less kind, industry and enterprise have been carried into action, and improvement has progressed. Thus while in the once fertile towns, the products and profits of agriculture have been stationary or retrograding, they have been more than quadrupled in the now thriving town of Marlborough. These facts suggest an admonitory lesson to those who are flying to the fertile west in anticipation of all the choice pleasures of life. Our habits, more than the soil we till, influence our happiness; and where incentives are lacking, and we are afraid they will be lacking in the west when the country becomes filled with population, to industry, economy, and the other social virtues, society, we fear, will become lax, and the enjoyment of life be blended with more than an ordinary share of its evils.

Our Silk Manual.

We have compassed, by the free use of *double columns, a large page, and suitable type,* into a pamphlet of 72 pages, as much matter as would make two large octavo volumes in the fashionable method of book making, our object being to get as much as possible into a small compass, in order that we might sell the work at a price so moderate as to place it at once within the reach of all. We have, therefore, fixed its price at 50 cents, a sum so inconsiderable, that every one, who so inclines, may obtain a copy. We feel certain that if the subject is properly estimated by agriculturists, that the Silk Culture is calculated to make a great moral and physical change over the whole face of our country, and to banish penury from the door of every farmer in this land, who has enterprise and industry enough to enter into it.—Our great object in the compilation of our work, has been the advancement of the comfort, and consequent happiness, of poor females, destitute children, and the decrepid aged, of both sexes, and we do hope that from the affluent of the gentler sex, we shall receive such auxiliary aid, as will ensure to the culture an onward course. Should they interest themselves with their fathers, husbands and other male relatives, it must succeed; for no one can resist an appeal addressed to the heart by a female advocate, whose eloquence and feeling may have been aroused into action by the noble motive of doing good.—*Balt. Farmer.*

New Lamp.—I read by a new kind of lamp, and as it is very cheap and beautiful, and also economical, I will give you a description:

Fill a glass tumbler not quite full with warm water; fill it up with grease or oil—cut a circular tin to fit and fill the mouth of the tumbler; again cut this tin in the form of a +, upon each point stick a small cork to buoy it up—perforate the center of the cross, and in it put your wick—light and lay it upon the oil—the lamp is complete. When the tumbler is very tall, the light sitting upon the water is very beautiful, having none of that shade beneath which the lips of common lamps and candlesticks cast. Quite contrary to expectation, it gives out no snapping sound; the repulsion between the oil and water being so great, not a particle of the latter will ascend the wick by the capillary process.—*Ten. Farmer.*

COMMUNICATIONS.

Different Breeds of Swine.

BY VORUS.

As there are improvements going on in almost every branch of husbandry, it is sure that this branch should not be overlooked. But we must all admit that there has not generally been that attention paid to the improvement of our breeds of swine that there should have been, in order to make the rearing and fattening of them profitable to the owner, and to keep pace with the general march of improvement. As farmers, in this vicinity, we are culpably deficient on this point; and I know not how far this remark may extend, but it is certain, that were improved and different breeds introduced on our farms, the result would be obvious. While all classes participate in the use of these animals, they must necessarily feel the slightest deterioration or improvement, which would result from a different course of management.

Having but little else to engage my attention at this time, I propose to make some extracts for the Farmer, from the "Family Encyclopedia" on this subject—to mention some of the different breeds, their characteristics, fattening propensities, &c., and without pretending to decide what breeds of swine are most profitable to the farmer, I shall leave for the reader to infer.

The Chinese breeds, about which writers do not agree in regard to their size and weight, would undoubtedly be a valuable acquisition to the stock of the farmer. "Of these there are two nearly distinct kinds; the white and the black; both small; and although of an extraordinary disposition to fatten, will seldom arrive to a greater weight than sixteen or eighteen stone of fourteen pounds at two years of age. The former are better shaped than the latter; but they are less hardy and less prolific. They are both very small limbed; round in the carcass; thin skinned, and fine bristled; and have the head so bedded in the neck, that when quite fat the end only of the snout is perceptible. They are tender and difficult to rear, and the sows are bad nurses; yet from their early aptitude to fatten, they are in great esteem with those who only rear young porkers. Their flesh is rather too delicate for bacon; it is also deficient in lean; and their hind quarters being small in proportion to the body, they cut up to disadvantage; they however possess the valuable properties of being very thrifty, and fattening on a comparatively small quantity of food."

The early disposition of this breed to fatten, and the small quantity of food they consume, are two good requisites, and will without doubt be preferred by many farmers on this account. They are also said to be very peaceable, never troubling the farmer by getting into mischef,and destroying his crops.

"The Berkshire Breed is distinguished by being in general of a tawny white, or redish color, spotted with black; thick, close, and well proportioned body; legs short, and small in the bone; having a disposition to fatten quickly; and when well fed the flesh is fine. Berkshire has been long famous for its breed of swine, which, as it now stands, is the third class, in point of size, excellent in all respects, but particularly as a cross for heavy, slow feeding sorts. It has extended itself from the district from which it takes its name, over most parts of England; it is a sort mostly fattened at the distilleries; feeds to a great weight; it is good for either pork or bacon; and is supposed by many to be the most hardy, both in respect to its nature and the food on which it will thrive."

The Essex Half Black Pigs, are apparently descendants from the Berkshire stock, and may be reckoned among the finest breeds in England. Mr. Western describes them as feeding remarkably quick, growing fast, and being of an excellent quality of meat; and he considers them at least equal, upon a fair comparison of age, food, and weight, to any other sort whatever.

"The Dishley Breeds, which at one time were as celebrated as all other kinds of Mr. Bakewell's stock,—are remarkably fine boned and delicate—are supposed to be partly descended from the crosses of the Berkshire and Chinese. They are certainly carried to great perfection, and have reached to considerable weight in a very small compass, being, when fat, nearly equal in height, length and thickness, their bellies nearly touching the ground, and their eyes scarcely to be seen for fat; the whole carcass appearing a solid mass of flesh." The fine symmetrical form of these pigs possesses great beauty, and is calculated to lay on a large quantity of meat compared with their bone and offal. They also keep themselves in a good condition on a moderate quantity of food, and are easily fattened.

"The Hampshire Breeds," remarks Mr. Goodrich, "the specific character of which are—color chiefly white; neck and carcass long, and the body not so well formed as the Berkshire pigs; but they fatten kindly to a very great size and weight, and make excellent bacon."

"The Lincolnshire Breed," continues the same author, "have well formed heads, and ears of medium size, pointing forward and curled at the tips; they are long and straight from the head to the tail, and of sufficient breadth; round in the carcass and deep in the sides; the skin and hair thin. The true breed of pigs of this race are white, and rather tender; but they reach to thirty stone of fourteen pounds, and in point of profit may be ranked next to the Berkshire. This breed is also known (with some occasional variation) as the Norfolk and Suffolk."

To the above mentioned breeds might be added many other varieties and sub-varieties in England, but it is deemed unnecessary at present to be more minute. Each of these breeds has its several advocates, but as their respective value does not, as in other species of stock, depend on soil and situation, these differences of opinion can only be ascribed to the want of sufficient comparative experiments, or to prejudice.

The hog is not a native of America, but was brought here by Europeans. Until within a few years the principal breed of hogs to be found in the United States strongly resembled the old Irish breed—a long legged, thin sided, lank,hagged race, which scarely attain to their full size short of two or three years, and two or three of which require all the corn commonly raised on an ordinary farm to get them into a decent condition for the barrel; and such breeds now in our country form too great a portion of our swine, when, were other and improved breeds introduced, it would add materially to the interest of the farmer.

It is, however, within a few years, that more attention has been paid to this subject—more valuable breeds have been introduced, which have been crossed with advantage in the country. We have crosses from the English, Chinese, Dutch, Russian, and Spanish Breeds. Of the English, we have the Bedfordshire, Berkshire, Suffolk, Sussex, Lincolnshire, Hampshire, and others. In general, however, there is room for extensive improvement in respect to our swine. Among the breeds deservedly in high repute in New Engiand at the present time is the Bedford, or Woburn breed. They are of various colors, well formed, hardy, very prolific, kindly disposed to fatten, and have attained nearly twice the weight of some other hogs, within the same given period of time.

The importance of a general introduction of such breeds as the foregoing, to the farming interest of our land, can scarcely be estimated: "Although the keeping of a moderate number of even the old breeds was advantageous to the farmer, and almost essential, inasmuch as they would feed upon things which would otherwise be of no considerable service to him; yet the fattening of them usually proved a serious tax on the granary, and often before the farmer's pork was in the barrel, his stock of corn was exhausted."

We have fattened our hogs this season on apples, and think it a great saving of grain; and in fact, they eat no grain until ten or twelve days before they were killed, and they were excellent pork. VORUS.

P. S. I hope the mention of this will induce our friend Ulmus to give us, through the medium of the Genesee Farmer, the result of his experience with his "little China breed."

Brutus, Dec. 1, 1835.

Hybrid Melons.

BY E. HULL.

MR. TUCKER—I observe some passing notices in your useful paper on the amalgamation of the fruit of plants, vines, trees, &c. I will mention a circumstance of the kind. I planted the present season four hills of citrons in my garden, from which I gathered 24 ripe ones, the average weight of which was 10 lbs. 1 oz.—some weighweighed 13 lbs. 9 ozs. Next to the citrons was a bed of young locust trees five feet in width, and then I planted watermelons, of the long oval shaped kind. My watermelons looked very fine, considering that the season had been wet, cold and short—some weighed 15 lbs. I gathered them and put them in my cellar for a time, and invited my friends to partake with me of my fine melons. Judge then what my disappointment must have been on opening my melons, to find them neither watermelons nor citrons, but so completely amalgamated, that it was impossible to designate which kind of melon had the preponderance.

My melons were planted in my usual way, by digging a large hole and putting in one bushel

of manure from my hog-pen, covering with dirt about three inches, and then dropping and covering the seed, and in this way I have never failed of raising good fruit from vines.

Yours respectfully, E. Hull.

North Almond, Nov. 30, 1835.

Height of Indian Corn.

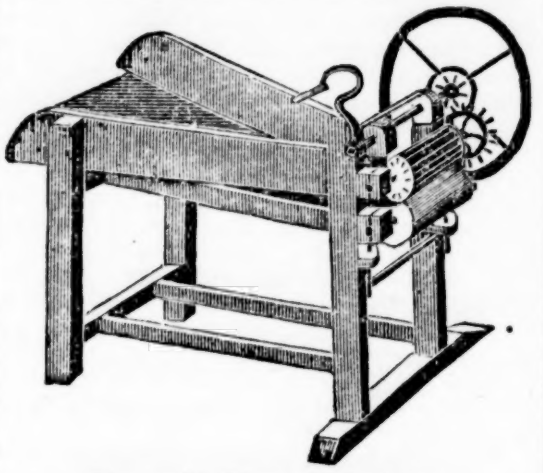
BY JOHN OSBORN.

I believe that very little is said in agricultural works concerning the height to which corn attains in different parts of our Union. A farmer who has never traveled, nor conversed with travelers on the subject, scarcely knows but what Indian corn is as unvarying in its height as wheat or oats. This, however, is far from being the fact; and corn varies in conforming itself to different latitudes almost to incredibility. In the state of Tennessee where I was raised, I recollect distinctly of hearing farmers say, that corn, to be good, required to be the height of a rod pole to the top of the tassel. This I saw tried in Jefferson county, on a pine slope of upland, and the result was, most of the hills tasseled entirely above a 16 1-2 feet pole. This I think is not far from the even height of a good corn-field in that country. The mean height to the ears of such corn cannot be far from ten feet, as the ears of all high corn in this country, and especially in Tennessee, rise far above the middle. A farmer of the north, unacquainted with such high corn, would suppose it a difficult task to gather the crop. But farmers soon acquire a slight in bending stalks; 60 ears make a bushel of shelled corn, and the work goes on speedily. In this country, on the 40th degree of latitude, corn is so diminished in its size that it requires 160 ears to make a bushel when shelled. I have paid particular attention to the height of corn in this place, and find it to be from ten to twelve feet, and the ears of all good corn rather more than half that heighth. Last year, in October, I was invited to measure the height of some ears in a field one mile west of Richmond, in this county. The owner said he had an ear eleven feet high, which excited my curiosity. We prepared a pole and set off for the field a mile distant. Some huudreds of ears were eight feet from the ground, twenty or more nine feet, and one that was upwards of ten. This ear stuck straight up, and eleven feet reached to the ear. My measure was to the joint which produced the ear.

What could be a more appropriate subject for an agricultural museum than specimens of corn from different latitudes? A farmer of the north would be astonished to see one of the giant stalks of Tennessee fourteen feet to the ear; while one of that country would be equally amazed to see stalks of the north, only a few feet high, bearing ears. As we approach the south, the time required to ripen corn increases with its heghth. The corn of Tennessee requires 180 days. In this place 140 is barely sufficient, and the farmers always complain with less than 150 days between frosts. Corn brought from four degrees south will not ripen here, but it will attain its full heighth in 100 days. Any one wishing to try the growth of such corn can have seed gratis by applying to me by mail.

Yours respectfully, John Osborn.

Economy, Wayne co. Indiana, Nov. 20, 1855.



Green's Straw Cutter.

This is the most simple and efficient machine of the kind that has yet been offered to the public. It is made very strong, and not liable to become injured, nor to get out of order. The apparatus consists principally of two cylinders; the upper one is of iron, having the requisite number of knives secured in groves. The under cylinder is of lead, and can be raised or lowered, so as to have the knives merely to come in contact with it. It will be perceived that the knives perform the double operation of cutting and feeding. All that is necessary in operating is to put in the straw, and turn the crank. After the straw is once cut, it can be put in again, and cut, with increased rapidity, the second time. More than double the quantity can be cut in the same space of time by this than by any other machine, used in this section of the country.

I set a man at the crank, and with the hay close to the machine commenced feeding. With my utmost exertion, I could not keep it regularly supplied. In *five minutes* we cut *eleven bushels*, heaping measure, of hay. Had it been fed according to its power of execution, one-fourth more would have been cut. Had I used straw instead of hay, the quantity cut in the above time would have been as great, as it is more easy to supply the machine without interruption. It cuts corn stalks with rapidity, particularly small ones. The box is made large, and by putting a good deal of hay in at once, or by having it close to the machine, one person can feed it and turn the crank at the same time.

The above machine may be obtained by applying to C. N. Bement, No. 82 State-street, Albany.—Price $30.—*Cultivator.*

From the Silk Culturist.

Encouragement to Silk Growers.

The following facts, which were communicated to a gentleman in Northampton, and which we copy from the Northampton Courier, will be found both interesting and encouraging to silk growers.

One observation we have made in regard to the product of leaves of the plant (Chinese mulberry) which I think worthy of notice. We set last spring 1500 cuttings—about 1000 started and grew well, but the dry weather affected them much; the ground on which they stand, is by no means rich, it would not yield 20 bushels corn to the acre. From 100 of these young plants, which we considered below an average, we gathered 55 pounds of leaves, giving, at the rate they were set, about 8000 to the acre, sufficient to make at leat 100 lbs. of silk. From 100 trees (or roots) that were started the year before, we gathered 150 lbs. of leaves; the same number per acre would give us 2100 lbs. of leaves, or from 275 to 300 pounds of silk.

From the manner we cultivate those trees, we are satisfied that an acre can easily be made to produce at the same rate. We shall try the experiment next season, with *one acre* of cuttings, and *one acre* of trees (with roots) started the past season.

To the Editor of the Silk Culturist—Having never seen in the publications of the day, any statement of the quantity of leaves raised from the Morus multicaulis, we will inform the readers of your valable publication, that last spring we set out several hundred cuttings on land composed of dry sandy loam, at the rate of 14000 to the acre, and each cutting produced on an average, eight ounces of leaves. At this rate one acre will produce seven thousand pounds, and allowing one hundred pounds of leaves for one pound of silk, it will give seventy pounds of silk to the acre, which at the low estimate of $4,50 per pound, will amount to $315. Trees two years old upon the same soil, averaged 2½ lbs. of leaves each. The next year it is our intention to ascertain from *actual experiment*, the quantity of silk that can be made from one acre of cuttings planted in the manner above stated, and we entertain no doubt whatever, the result will be seventy pounds.

Yours, &c. R. & F. Cheney.

Manchester, Nov. 14, 1835.

From the Kanawha Gazette.

Good Bacon.

Good bacon is so important an article in a Virginia family, that I am induced to offer to young housekeepers and others not practiced in preparing and preserving it, the following directions, by the observance of which I think their bacon will do credit to their tables.

Hogs, weighing from one hundred and fifty to two hundred, are to be preferred, and they should be corn-fed for at least five or six weeks. Corn-fed pork may be distinguished by the appearance of the kidney-fat, as it will be hard, and crack into small squares like beef suet; those should be avoided whose fat is more tenacious and inclined to transparency, adhering to the fingers, and bearing the complexion of lard.

The salt should be of pure quality; that taken from the kettles when somewhat more than half boiled down, or found in the pans after cooling, is most to be relied on.

To *every thousand lbs. of meat* put three pecks (by measure) of salt, with which a pound of pulverized saltpeter has been previously and thoroughly mixed. This composition is to be well rubbed on, and then sprinkled thickly on the outside of the meat. There is no danger of oversalting from quantity; it is length of time which has that effect.

The meat is now to be laid with the skin side down in good casks or troughs, with salt sprinkled over the bottom; the hams and shoulders first, and then the middlings and small pieces. On the fourth or fifth day, the meat should be taken up, and again well rubbed with salt, to which should be added, whenever it can be procured, a teaspoonful of powdered garden pepper to each piece; and the meat replaced as before, after removing any bloody brine, or other impure matter that may have collected in the troughs or casks. At the end of two weeks, if the meat is kept without freezing, all the pieces, except the hams and shoulders, will be salted sufficently, and should then be removed, at which time the remaining pieces should be repacked, placing those which appear least salted lowest down. A change of the position is absolutely necessary, because the pressure will prevent the passing of the brine through the meat, if not turned.

In three weeks from the first salting the shoulders are to be removed, and in four weeks, the hams.

To make good bacon, the meat should be hung with the thickest part upwards, to prevent the exudation of its juices, and each piece clear of the wall, or other pieces, and there left until it is quite dry. Some sound chips, with a few billets of hickory wood, or corn cobs, make the best smoke, and also keep the house warm, which is important; for if the smoke-house is cold, all former care will be in some measure lost; a damp will settle on the bacon, and it will have a bitter flavor. Bacon should never be smoked in

damp weather, as is too often practiced, as by it the meat gains nothing in color, but acquires a bad taste; one or two good fires each day will smoke the pieces in precisely the same time required for salting—that is to say, hams four weeks, shoulders three weeks, and middlings and other pieces two weeks.

I have used red pepper with, I think, decided advantage, by throwing a few pods into each fire while smoking; this article, in salting or in smoking, or in both, improves the flavor of the meat, and tends to secure it against insects. If the meat house is dark and cool, the meat may be left hanging until wanted for use; but if otherwise, it should be taken down at the commencement of warm weather, and packed away in salt, clean hickory ashes, or oats; either will secure it from insects, or dripping, if the meat be entirely covered over, and the interstices between the pieces properly filled. The use of dry salt will not increase the saline flavor of the meat. I have known bacon very finely preserved by preparing a strong ley of wood ashes, concentrated by boiling, into which, when cold, the pieces were dipped.

The alkali and the oil of the meat, forms a coating of soap in all the crevices, as well as on the surface, which is an admirable protection against the insect tribe.

Some attention should be paid to the construction of the smoke house. As before observed, it should be rendered warm during the process of smoking, and if it is to retain the meat through the season, should be cold, dry and dark. A brick stove in the center of the floor, with openings for the escape and ascent of the smoke in the sides, is among the best contrivances usual among us; but this becomes heated, and does not obviate the danger arising from the occasional falling of the meat, by which houses are not unfrequently burned. It will probably be more safe and convenient to build a chimney, with a very low fire-place, as for a sitting room, and when the chimney is carried up four feet, close it at the top. A small grate placed a few inches from the hearth, will assist the burning of the wood. By having a chimney thus constructed, the blaze of the fire can never injure the house or meat, no pieces can fall into the fire when a string or nail gives way, and while the blaze or smoke ascends the blind chimney, the smoke must descend again and pour into the smoke house. This plan is highly recommended for its safety and convenience, by a gentleman whose advice is entitled to great respect; and to whom I was originally indebted for several of the directions here given, the value of which I have verified in the course of my own experence.

AN ADMIRER OF GOOD BACON.

From the New England Farmer.

Farmer's Work.

Do every thing at the proper time. Keep every thing in its proper place. Use every thing for its proper purpose. Never think any part of your business of too little consequence to be thoroughly performed.

If your milch cows are fed with roots, and are provided with good warm stables, you may make as good, and almost as much butter in winter as in summer. Some, however, complain that it is almost impossible to churn cream into butter in cold weather. But if you warm the cream to a proper temperature, before attempting to churn it, you may convert it into butter, almost or quite as easily in winter as in summer. In order to prove this assertion, we will give our readers an extract from a valuable article, written by the Rev. W. Allen, of North Andover, Mass. and published in the New England Farmer, vol. xiii. p. 210.

"Having thought much on this subject, [making butter in cold weather,] and experiencing all the results of which others complain, I have been led to the conclusion, which experiments have confirmed, that there is a certain degree of heat, could it be ascertained, to which the cream might be raised, which would ensure a quick process in the formation and separation of the butter from the whey or milk, at the same time preserve the quality of the butter, and prevent the frothiness and softness, which is the never failing result of long continued churning.

"To ascertain the degree of heat necessary to ensure a short process, we heated the cream on the hearth to about 72 or 73 degrees,—this with heat in the churn, which was scalded with boiling water, gave to the cream about 75 degrees heat. In six or seven trials, during the months of November and December, the longest process in churning was twenty minutes, the shortest ten. The butter has been uniformly sweet and hard, and in nothing inferior to that made in October, except in color. The last churning was on the 30th of December last. I attended to the whole process carefully. The cream, when first put into the churn was 80 degrees. I waited till the heat had fallen to 75, and immediately began the operation. The butter was formed, and ready to take out of the churn, in just ten minutes. By the way, I use, and have for several years, a rocking churn, and think it the best, all things taken into view, that has ever been in use in New England." * * *

"Let every farmer purchase a thermometer,—he will save in one year enough in labor and butter to pay for it, besides the gratification of having always good butter, and a plenty of it, in the winter, provided he has the material to make it of."

MAKE FRIENDS OF YOUR DOMESTIC ANIMALS.—No animals will thrive unless they are perfectly easy and comfortable; with no hardships to endure, no vexations to annoy, and no tyrants to harrass, or prevent their perfect tameness and domestication. If they are as much afraid of their owner or feeder as they would be of a catamount, they will not thrive on the best of food. Or, if the younger and weaker animals are hooked, gored, and pushed about by the stronger beasts, they will not thrive, though fed on the fat of the land, and enjoying all the luxury of which their kind and condition are susceptible. It is necessary also that they should be well lodged as well as well fed. If they are exposed to the peltings of the pitiless elements, their thriving would be out of the question, if they fared sumptuously on pound cake and plum pudding. If farmers do not think of, and attend to all these things they may about as well omit them all, and try some other means for obtaining a livelihood, in which inattention to small matters might not involve consequences of so much magnitude.

It is very important that cow houses and cattle stables should be kept very clean and well littered. Dung left in stables soon renders the air unwholesome, and is the cause of disorder. Cows in a stable should be allowed a square space of at least six feet each way for each cow. Two or three ventilators near the ground on the north side afford, at a trifling expense, an excellent way, of renewing and sweetening the air in stables in the summer time, and if similar ventilators are placed on the south side in the winter, beneficial consequences would result. These ventilators may be closed, when necessary, by sliding doors, or small bundles of hay or straw will do for want of something better.

See that your calves, colts, and young cattle, are particularly well fed in the early part of the season. Cut straw, about as short as oats, and mixed with oats, barley, or Indian meal, makes excellent food for horses or cattle. Cattle will fatten or thrive the better for being indulged with variety in their food; sometimes being fed with roots, cut straw, oil cake, steamed or boiled messes of chaff, &c. in preference to keeping them always on the best of hay.

TO REMOVE SPOTS OF GREASE OR PITCH FROM WOOLLEN CLOTH.—In a pint of spring water dissolve an ounce of pure pearlash, adding to the solution a lemon cut in small slices. This being properly mixed, and kept in a warm state for two days, the whole must be strained and kept in a bottle for use. A little of this liquid poured on the stained part, is said instantaneously to remove all spots of grease, pitch or oils, and the moment they disappear the cloth is to be washed in clear water.—*Glasgow Mec. Mag.*

From the New England Farmer.

Large and Successive crops of INDIAN CORN, RYE AND HAY.

MR. FESSENDEN,—Dear Sir: If you see fit to publish the whole, or any part, of the subjoined communication, it is altogether at your service.

The following system of cultivation, by which three valuable crops of Indian Corn, and Rye, and Clover, may be obtained in two years, I would recommend as highly deserving of trial by farmers generally.

While on an excursion, on the river Merrimack, and at Haverhill, I was politely shown by Mr. David Howe, his spacious and well stored barns, and large stacks of hay, the produce of his extensive and fertile fields, lying on that river, which were cultivated by this same, or a very similar mode.

In the spring of the year early, or what would be preferable, in the course of the preceding autumn, or winter, the manure, in a suitable quantity, is applied equally over the whole surface of the field, and intimately incorporated with the soil by repeated but not deep ploughings and harrowings. At the suitable time for planting, the whole field is again ploughed and furrowed, in rows four feet asunder, and again cross-furrowed in rows at the same distance, and the corn is immediately dropped in the hollows, which are formed by the intersection of the cross-furrows, and covered to the usual depth.

At weeding time, the corn is earthed up a little and nearly to a level with the surrounding earth. It is twice hoed afterwards at the suitable periods, but *never hilled*. At the last hoeing the ground is rendered perfectly clean and level in every part. Winter rye, and clover, and other grass seeds, are now sown over the whole field in suitable quantities, and covered by drawing a bush harrow between.

In autumn a large crop of corn may be expected, and in winter when the ground is frozen, with a well sharpened hoe, the stubs of corn are cut close to the surface. Early in the next summer, the rye is reaped, yielding a good crop, and at midsummer, when the heads of the clover are half turned to a brown color, the whole fields, clover and rye stubble intermixed, are mown; the whole together constituting a large crop. The rye stubble absorbs the juices and the flavor of the clover, which it retains, thus becoming highly palatable and nutritious, and forming, when all are well made, a large amount of food, of a quality superior for horses, and other domestic animals.

Thus are three crops produced in two years, and on the same ground, where, ordinarily, but two crops are yielded, and all with a diminished amount of labor and expense.

The clover being a biennial plant, a large crop of hay is produced in the third year from the other superior kinds of grass which were sown.

It is admitted that where large crops of Indian corn are desired, *hilling up* should never be practiced, but the ground in all the latter stages should be preserved perfectly level, neither should the ground be ploughed after the first hoeing, but only harrowed lightly, or slightly stirred with the *cultivator*, an admirable instrument, intermediate between the harrow and plough; that the roots which will be found extending at a little distance beneath the surface, in every direction, may be suffered to remain, proceeding unmolested.

The rye, and the clover, and other grass, serve as a mutual protection to each other, during the severe and open winters.

Very respectfully, your friend,

WILLIAM KENRICK.

Nonantum Hill, Newton, Nov. 26, 1835.

WATERING PLACES.—Every farmer should endeavor to provide a good watering place for his cattle; some are very inconveniently situated in this respect, and others neglect to improve the advantages they possess. Some farmers water their cattle at a pond or puddle, and when the snow and ice have accumulated, the poor animals have to reach down so far for the water that they do not obtain half so much as they need. Many watering places might be improved by a large

trough; even were a few days spent in turning or raising streams, or in fencing out a new watering place, it would be time well spent.

More depends on this business than farmers in general are aware of; cattle must have a plenty of good water, or they will not keep in good condition. Where the water is inconvenient, the young, feeble and *bashful*, (as Paddy would say) get but very little. If it be convenient, a trough should be set, with one end about a foot and a half and the other two or three feet from the ground; this will accommodate calves and sheep as well as well as oxen and horses. You should be as accommodating to your animals as was the carpenter to the feline race, when he made a large hole in the barn-door for the old cat and a small one for the kitten; another advantage, when the snow is deep the water will be much more convenient by having one end of the trough high.

If your watering place be in a bleak situation, put some boards on the northern side, else Boreas, with his rude blasts, will drive your cattle away before they drink enough; often shake their heads, and make up faces, which show their great dislike in having this windy old fellow puffing in their faces, and whistling around their ears.—*Yankee Farmer.*

Silk for Domestic Purposes.

In many families there are individuals who are in feeble health, or who have had the misfortune of a dislocated or broken bone, who suffer more or less in variable weather, and by langor or pains, can anticipate the approaching storm with a degree of accuracy that cannot be mistaken. Physicians inform us, that this sensation is occasioned by the escape of that portion of electricity which is absolutely necessary for the healthy condition of the body—and as silk is a non-conductor of electricity, medical writers recommend its use, in every possible way, as an *over-dress* to cotton or flannel shirts and drawers. In this way it may be made to prevent or alleviate pectoral or consumptive affections, rheumatism, inflammatory fevers, indirect debility, and that languor so oppressive to persons of feeble health. A coarse quality of silk similar to the pongee silk, so called, will answer very well for such purposes, and being strong and stout, will do good service. Silk, of such quality might be manufactured in the domestic household, and the culture of the mulberry and the manufacture of silk, may be attended to in almost any family, without interruption to other occupations, not only as a lucrative business, but also to prevent or alleviate a variety of pains which flesh is heir to. This subject is becoming so important to the community, and can be undertaken with so little expense, that it merits the attention of every family, to begin a nursery of mulberry trees without delay, and the first or second year may commence feeding the worms, and manufacturing silk, even upon our *common reels, wheels*, and *looms*. Because there are large establishments in contemplation, and progress, for the manufacture of silk, some have thought these companies would discourage the domestic manufacture, but instead of discouragement, it ought to operate as a stimulus to family culture; because if families do not wish to manufacture their own silk, they can have a ready market for the cocoons. It is expected, and with a good degree of probability, that the time will come, when our families will not only manufacture, but that they will dress themselves with silk of their own make, with as little expense as they now clothe them in wool and flax.—*'P.' in Northampton Courier.*

Domestic Concerns.

In the management of domestic concerns, order and mothod should be observed, and all hurry and confusion ought to be carefully avoided. If we would begin at the right end of the thing, it must be in the morning of life—this is an essential point.

Sleep should never be considered as a luxury, but only as a necessary refreshment to invigorate the body and prepare it for further exertions. Therefore, the propriety and advantage of early rising should be, by example and precept, fixed on the youthful mind.

When these ideas are fixed, and the practice of them becomes habitual, business may be pursued without anxiety, and scolding and hurrying, which tends to irritate the temper, avoided. By pursuing this method, the numerous cares in a farmer's family are rendered easy, agreeable, and to a woman who has been properly instructed, and who has a knowledge of her own concerns, it is a source of peculiar satisfation to know that what she requires of her domestics, is consistent with the obligations they are under to her.

The mistress who treats them with mildness and suitable attention, is generally much better served, than she who treats them with hardness and severity. Their love and attachment create a desire to please, and these mutual interests contribute very much to the quietude and happiness of all around.

By this mode of procedure there is much time for literary pursuits, which are highly important.

It is from the mother that the early education of children is mostly received. It is the example at home that will educate them; your conversation, the business they see you transact, the likings and dislikings they hear you express; these will educate them, employ what teachers we may. The influence at home will have the mightiest influence in education.

Schoolmasters may cultivate the intellect, but things said and done at home are busy agents in forming the character, hence the importance of our families being well regulated; and if a mother would faithfully perform her duty to her offspring, she must be willing to make many sacrifices. The comfort and improvement of her family must be her principal object. Social visiting and virtuous intercourse with those we love, are some of the greatest comforts of life, yet even these must be under such restrictions that nothing may suffer from her absence.

While her children are young, and their minds susceptible of suitable impressions, she should sow the seeds of virtue, benevolence, and all those amiable qualities that will, in riper years, render them honorable and dignified in their pursuits, respectable and useful members of the community, and virtuous and exemplary heads of families.

NEW YORK MARKET—Nov. 30.

There was some movement in Cotton chiefly on the part of manufacturers. The price demanded for Western flour is $7 75*a* 68. Whiskey is being bought up at 36, 37 and 37 1-2 cts.

Tuesday, Dec. 1.

Things are more quiet to day; speculation is in a good measure suspended. Flour is quiet; a ship just arrived here, from Richmond, with a cargo of flour intended for South America, has hauled along side the pier, and we are told will discharge and use this market instead of Rio Janeiro. The stock of cotton is much reduced and constant sales are making to manufacturers at the closing prices of last week. Rye flour is $5 barrel.

Wednesday, Dec. 2.

There have been sales of Wilmington Turpentine at $5 75, and of North Country at $5, though holders may ask a higher price. There are buyers of Pearl Ashes at $10, per 100 lbs. Rye has been sold at 105a115c. Corn is without much change, though some new Northern in prime order, brought 100cts. Oats, 50cts for Southern, and 75cts for Northern. Sales of Brandy continue on a large scale, and at prices tending upwards. A fair business is continued in Cotton at steady prices. The sales of common Western Flour, are chiefly at $7 75, sellers afraid to sell and buyers afraid to buy. A letter from New Orleans of Nov. 17th, says the receipts of flour there are, and will continue to be light, probably not more than sufficient to supply the consumption of the city and neighborhood.

Thursday, Dec. 3.

In the money market there is a better feeling; the pressure is now slight. A fair business continues in cotton. Clover seed has been sold at 11 1-2 cts lb. for good new. In flour there is no change.

Admiration accompanies respect; hatred, fear.

List of Payments

For the Farmer from Nov. 6, to Dec. 3.

For Vol. 6.
Silas Sheldon,
Allen A. Hooker.
Sheldon Cook.
Joseph Hard.
Stephen R. Miller.
Robert T. Wheelock.

For Vol. 5.
Asa Rowe,
Allen Kinney.
Warren Thompson.
James White.
Philip N. Bonesteel.

For Vols. 5 and 6.
Thomas Heddon, Jr.
Martin Strong,

For Vols. 4 and 5.
John Sanford.
M. Hitchcock.
Charles A. Rose.

From July '35, to July '36.
Alvin S. French.
Benj. H. Cornell.
Thomas Cox.

For last half Vol. 5.
Daniel Van Antwerp.
William Gibson.
Joseph Davis.

From Nov. '35, to May '36
J. N. Barhydt.
Abraham Lapham.

From Oct. '35, to April '36
Moses Lewis.
E. L. Crocker.

For Vols. 3, 4 and 5.
A. Lawrence.
John T. Norton.

Samuel Bailie, for Vols. 2, 3, 4 and 5.
John L. Wright, for Vols. 4, 5, and half of 6.
A. Tinkham, from July 1833, to July 1835.
S. P. Morehouse, for Vols. 4, 5 and 6.
L. B. Parsons, from Oct. 25, 1835, to Oct. 25, 1836.

Superior Garden and Agricultural Seeds.

THE subscriber has now on hand a full supply of Garden and Field Seeds, growth of 1835, among which are all the finest Cabbages, Cauliflowers, Brocoli, Radishes, Peas, &c., that are cultivated in England, France and Holland, together with every sort that can be raised to advantage in our own country, and which are grown expressly for my use from stock furnished and raised by the most experienced gardeners in this country: in short, every article emanating from my store, warranted *genuine and fresh.*

Also, Skinless Oats; Potatoe Oats, 44 lb. weight to the bushel; Perennial Rye Grass; White Clover; Lucerne or French Clover; Orchard Grass; Herd's Grass; White Mulberry, and Yellow Locust Seeds; Spring Tares or Vetches; genuine Mangel Wurtzel, and Ruta Baga and Field Turnep Seeds, well worth the *attention of Farmers.*

Wholesale dealers supplied on accommodating terms. Price lists, by the pound and bushel, furnished on application, as also catalogues of my whole collection, gratis.

Flower Roots; Bulb Glasses; Greenhouse Plants; the best Books on Gardening, &c. at various prices; Bird Seeds of every sort; Pearl Barley; Oatmeal; Embden Grots for Gruel; Split Peas; White and Brown Mustard Seed; Garden Flower Pots and Garden Tools; Russian Bass Mats.

The Flower Seed department embraces the choicest variety to be found in this country, in which are included choice double Dahlia Seed, Carnation and choice Pinks, German and China Asters, splendid Double Balsoms, with an addition of several new varieties, accompanied with a printed direction for culture and management.

Orders will be punctually attended to and carefully packed and forwarded as directed, but as the collection of distant debts are often troublesome, and sometimes impracticable, it is desired that satisfactory references be made to persons in Albany, when the order is not accompanied with the money.

W. THORBURN, Seedsman,
sept 26 347 N. Market st., opposite Post Office.

From the Silk Culturist.

Hard Times.

Some farmers are so habituated to fault finding, that let seasons be ever so favorable, crops ever so abundant, and prices of produce ever so high, they will still complain about hard times. They also assign them as reasons for "pulling up stakes" and moving west where man is not doomed to "eat bread by the sweat of his face." They say, land which in "old times" could be bought for "forty shillings" an acre, is now selling at fifty and sixty dollars—that corn which used to be sold for "half a crown," and oats at "a pistareen" a bushel, are now selling, the former at a dollar and the latter at sixty-two and a half cents, and that every thing else is proportionably high—that, in short, the times are so hard they must go to Illinois or Michigan, where land can be bought "for a song," and where roast turkeys and fricasseed chickens are skipping about and begging to be eaten.

We accidentally met one of these grumblers a few mornings since. He was an old acquaintance, a farmer, from a neighboring town. After the customary salutations and inquiries respecting the health of his family, we asked him if there was any thing new. He said there was "nothing stirring" except hard times, and he supposed that was no news. We informed him we had not been aware that the times were hard; but on the contrary, had supposed they were unusually easy, especially for farmers. He replied that we were "mightily mistaken"—that the times were so hard that farmers found it very difficult to maintain their families and raise money enough to pay their taxes, and for himself he was so embarrassed that he must "sell out" and go where land was cheaper and better.

We expressed our regret at finding him in straitened circumstances, and tendered him every assistance in our power in extricating himself from his difficulties. We told him we were laying in our winter supplies, and would take some of his produce off his hands and pay him the money for it—that if he would bring us in a few cords of two feet wood, we would give him three dollars a cord for it; but he said he had none to spare, having already cut off so much "to buy necessaries" that he should soon have to buy for his own fire. We told him we wanted a few loads of hay, for which we expected to pay eighteen or twenty dollars a ton; but he said his grass lands had almost wholly "run out," and his crop was so light that he should probably have to buy for his own srock by the middle of March. We offered him a dollar a bushel for corn—sixty-two cents for oats—twenty-five cents for butter, &c. &c. He said they were great prices; but he was one of that unfortunate class of beings, who "when it rained porridge always had their dishes bottom side up"—that he had none of these things to sell, but had them all to buy for the support of his family.

We enquired about his farm, and the assistance he had in cultivating it. He said he had one hundred acres of what was once "tolerably good land;" but it was "worn out" and would not pay the expense of cultivation—that his house was "a leaky old thing," the roof of which he had been trying to cover for eight or ten years; but could not as yet get money enough to buy shingles—that he had three stout boys at home of twelve, fourteen and sixteen years of age, and that they all had to "work like dogs" to "bring the year about," and after all "it was a tough match to make the buckle and strap meet," and some years they did not meet at all, in which case he was obliged to "go on tick." He imputed his difficulties wholly to the times—reprobated extravagance in female dress—expatiated with considerable warmth on the evils of pride, and wound up his story, by sighing out that it was "terrible hard times."

We told him that he had fully satisfied us that it was indeed hard times, so far as the times concerned him—that he might go to Illinois, Michigan, or any where else, and rest assured they would follow him, unless he "turned over a new leaf," and that he might as soon expect to get rid of "original sin" as poverty in the course he was pursuing. That if he wanted better times to stop grumbling and go home—shingle his house—brush up his farm—and remember in future to always have his dish right side up.

A Great Crop.—The Lancaster (O.) Journal, says,—"At the Agricultural fair held at Circleville on the 26th and 27th of October, Mr. Asahel Renick, of Pickaway county, Ohio, received the premium of $10—for the best acre of corn grown in the usual way, containing 157 bushels and one peck. We learn that the field from which the above acre was selected contains about 40 acres, and that the average crop of the whole will be upwards of 140 bushels to the acre."

Preserving Grain.—A discovery of considerable importance has been announced with regard to preserving grain. To preserve rye, and secure it from insects and rats, nothing more is necessary than not to fan it after it is threshed, and to stow it in the granaries mixed with the chaff. In this state it has been kept more than three years, without experiencing the smallest alteration, and even without the necessity of being turned to preserve it from humidity and fermentation. The experiment has not yet been made with wheat, and other kinds of grain; and they may, probably, be preserved in chaff with equal advantage.

Wood for fuel, &c.—Firewood should be felled when the sap is down; otherwise it will burn less freely although it may be thoroughly dried. The farmer should obtain the year's stock of fuel as early in the season as possible, and before the depth of snow in the woodlands renders it difficult to traverse them with a team. You may, when the ground is frozen, cut and draw wood from the swamps, which cannot be passed with teams in warm weather.

Gen. Newhall, of Lynnfield, Mas. in a communication, published in the N. E. Farmer, vol. x. p. 9, observes as follows:

"Having woodland from which I have cut annually, for several years past, from twenty to fifty cords of wood, it has been my practice to have cut at the *time*, and in the *manner* that would best ensure a strong and vigorous growth of sprouts. To effect this purpose, I never allow a tree to be cut till after the autumnal frosts have caused the leaves to fall, and the sap to descend into the roots, nor later in the vernal season than the middle of April. The *manner* of cutting is to leave the stumps nearly on a level with the surface of the ground, from which the suckers are much more strong and vigorous, and less liable to be injured by high winds, than a growth from stumps, cut ten or twelve inches high, as is the practice with some.

"Pursuing this course, I have never been disappointed, and have now on land, from which trees were cut in the midst of winter, a growth of sprouts of the most vigorous and promising appearance.

"Respecting large trees, the growth of centuries, cut them at whatever season you please, there is scarcely one stump in a thousand that will produce suckers."—*N. E. Far.*

Cabbages.—The largest cabbage in the world has been raised by Mr. George P. Frost, in his garden, in the village of Ithaca, in the state of N. York. It weighs thirty and a half pounds!—*Albany Evening Jour.*

Not so fast, Mr. Journal. The little state of Vermont has beat "the world" all hollow. A cabbage raised in the garden of Dr. Cyrus Washburn, of Vernon, was left at this office on Saturday last, which weighed *thirty one pounds*! It grew on a stump of one inch and a quarter in diameter, and measured, exclusively of a few loose leaves, four feet in circumference.—*Ver. Phœnix.*

[Mr. Colder, at his stall in this market, has exhibited there a cabbage head, which weighed *thirty three and a half* pounds. It was a huge one, and attracted much attention. Vermont and New York, 'hide your diminished *heads*.' Massachusetts' *heads* against the universe.]—*Ib.*

Cocoon Agencies.

The editor of the American Farmer, published at Baltimore, recommends to the eastern silk manufacturers the establishment of Agencies in the Southern and Middle States for the purchase of cocoons. He thinks the want of a home market for such farmers as raise them in small quantities, will operate as a discouragement to the business—to remedy which he proposes purchasing agencies as aforesaid.

For our own part we see no necessity for special agencies for this purpose. Cocoons are sought after by manufacturers, are in great demand, and the price is ordinarily steady and uniform. Good cocoons are now worth $3 00, and a quick sale may always be depended upon. Merchants may therefore, without hazard, purchase them of farmers, and forward them to New England for sale as they do cotton, or any production of the South. They are always a cash article in any quantity, and there is no probability of their being obtained for a less price for years to come. This leaves the business open for competition, and will ensure the silk grower a fair price for his cocoons.—*Silk Culturist.*

Sheep for Sale.

THE subscriber has for sale at his farm at East Bloomfield Center, 40 Bucks and about 500 Ewes. They are from the finest flocks of Dutchess county, and consist of full blooded Merinos and Saxons, and various grades of each.

LEONARD THOMPSON.

Bloomfield Center, Nov. 19, 1835. nov 21 3t

Robbins' Planting Machine.

WITH this Machine Corn, Beans, Peas, Broom Corn, Mangel Wurtzel, Turneps, Onions, and seeds of almost every description, can be planted with more system and correctness than can be done in the usual manner of planting with the hand and hoe. One man may easily plant five acres a day, placing the seeds any given distance apart, from two or more inches, and in rows two and a half feet apart.

Machines can be had by applying to Reynolds & Bateham, Rochester; C. N. Bement, Treasurer of the State Agricultural Society, Albany; Bushrod Buck, Lanesborough, Berkshire county, Mass.; and Daniel T. Buck, Lowville, Lewis county, agent and proprietor for making and vending said machines, at all of which places it is intended to keep a supply on hand.

Lowville, Nov. 24, 1835. nov 28-6m

Monroe Horticultural Garden & Nursery.

THE subscriber offers to the public a choice selection of Fruit Trees, of French, German, English and American varieties, consisting of Apples, Pears, Plums, Peaches, Cherries, Apricots, Nectarines, Quinces, Currants, Gooseberries, Raspberries, Strawberries, Ornamental Trees, Shrubs, Plants, Hardy Roses, Vines, Creepers, Herbaceous Perennial Plants, Bulbous Roots, &c. &c.

ALSO—A few hundred of the Morus Multicaulis, or Chinese Mulberry, the White Italian Mulberry by the hunbred or thousand, Grape Vines of both native and foreign varieties, mosty of large size, for sale by the single vine, hundred or thousand, at reduced prices. The subscriber has a large collection of Green-House Plants of choice and select varieties, and in good condition.

☞ Orders for *Mr.* Rowe's Nursery received by the Publisher of this paper.

Catalogues will be sent to those who wish them, gratis, or may be had by calling at the office of the Genesee Farmer. ASA ROWE.

Greece, *Mo*nroe co. N. Y. Sept. 13, 1834.

Fisher on the Vine.

OBSERVATIONS on the Culture of the European Vine, to which is added a Manual of the Swiss Vignerons and the art of Wine making, translated from the French—Price 75 cents. For sale by

june 20 HOYT & PORTER.